


Chef Tayag's Pancit Canton Especial with Chinese Sausage

Ingredients:

1 pack 400g  Pancit Canton
2 tbsp vegetable oil
1 small onion, chopped
2 tbsp minced garlic
2 pcs chinese sausage (Lap cheong), sliced thinly
250g shrimps, peeled, discard head but retain tail
200g squid balls, cut into halves
1 large carrot, julienned
3/4 cup dried shiitake mushrooms, pre-soaked and sliced thinly.
Reserve mushroom water and add to chicken broth.
100g (of any of the following) broccoli flower, chicharo, french beans, baguio beans. Cut into 1 inch pieces.
3 cups chicken broth
3 tbsp soy sauce
2 tbsp oyster sauce
2 tbsp sugar
bunch of chives, cut into 1 inch strips
salt and pepper to taste
kalamansi, cut into halves for condiment

Cooking Instructions:

1. Heat oil over medium-high heat in wok or large skillet. Sauté garlic and onions until fragrant.
2. Add sliced sausages and shrimps and cook until the shrimps turn orange in color.
3. Add squid balls, salt and pepper, and mix well.
4. Add chicken broth and bring to boil. Add carrots, green beans and mushrooms and continue cooking for 2 minutes.
5. Remove all solid parts from pan and set aside.
6. Add noodles, mixing gently to prevent them from breaking.
7. Add soy sauce, oyster sauce and chives. Cook until liquid is absorbed and noodles are done, about 6-8 minutes.
8. Return all solid parts into the pan and mix well with the noodles.
9. Transfer into a serving platter. Serve with kalamansi and patis on the side.

